

# Booklist

Advanced Review – Uncorrected Proof

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## **Dolci: Italy's Sweets.**

Segan, Francine (Author)

Oct 2011. 208 p. Abrams/Stewart, Tabori & Chang, hardcover, \$35.00. (9781584798989). 641.8.

Put aside Segan's previous book (*The Opera Lover's Cookbook*, 2006). Anyone who demonstrates the how-tos at Eataly, Mario Batali's New York City food emporium, has more than enough credentials to gather a recipe collection of more than 100 Italian sweets. Her new cookbook (well photographed, thanks to Ellen Silverman) amazes in several ways. One, that most dolci aren't time consuming to fashion. Who could resist a no-bake pandoro lager cake or no-fuss chocolate-pear tart. (Many, in fact, rely heavily on already-baked items, like amaretti and ladyfingers.) Many myths surrounding the classics, such as tiramisu, for instance, are gently busted (the popular pick-me-up dessert was actually invented in the 1960s near Venice). The exquisite color photographs and practical instructions guide even the most novice of bakers to prepare and serve, say, an edible candy dish or an "instant" chocolate cake with flair. Many sidebars (for instance, on different varieties of chocolate candies) and VHH, or "Very Helpful Hints," capture the best in baking know-how (try using white cotton canvas, not flour, as the foundation for dough formation).

— *Barbara Jacobs*